

Keuka SPRING

2017 Semi Sweet Riesling



Vineyard & Winemaking Notes

We sourced the fruit for our 2017 Semi Sweet Riesling from three fine growers at different locations on Seneca Lake. The various lots of grapes underwent long and slow fermentations using the *piec de cuve* technique, which gives wines richness and weight. We stopped fermentation before the yeast could consume all the sugar in the juice, thereby leaving residual sugar to balance the wine's natural tartness and intensify its rich fruit flavors.

Appellation	Finger Lakes
Growers	Doyle Vineyards, Wagner Vineyards, Anthony Road Wine Company
Varietal	Riesling
Vintage	2017
Harvest dates	October 20, 22 and 23, 2017
Winemaker	August Deimel
Fermentation	100% fermentation in tanks
Alcohol by volume	11.0%
Residual sugar	3.5%
Sweetness perception	Semi-sweet
Vegan	Yes
Bottling dates	March 23 and 29, 2018
Cases produced	633 cases

Tasting Notes

Our opulent Semi Sweet Riesling fills the mouth with the lovely sensation of peaches, and finishes with a long and satisfying flourish. This is a wine that loves being sweet!

Food Pairing Ideas

Our Semi Sweet Riesling pairs magically with pork and turkey with their traditional apple and cranberry condiments. And remember that heat and sweet are great companions: this Riesling goes beautifully with spicy Thai, Indian curries and Szechuan dishes.